Owner's Manual

# BOSCH

## Compact Series Kitchen Machines for models:

**MUM 4405 UC • MUM 4420 UC**
**MUM 4620 UC • MUM 4635 UC**

H

**READ THIS MANUAL**
**thoroughly for important safety and operating instructions before using this appliance.**

# IMPORTANT SAFEGUARDS

**WARNING:** A risk of fire and electrical shock exists in all electrical appliances and may cause personal injury or death.

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions before using the kitchen machine.
2. To protect against risk of electric shock, do not put the drive unit in or under water or other liquid.
3. This appliance is not for use by children.
4. Close supervision is necessary when any appliance is used near children.
5. Do not leave appliances unattended during operation.
6. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
7. To disconnect: switch appliance off then remove plug from power supply.
8. Avoid contacting moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away from whisks, beaters, blades, disc, dough hook and/or other moving parts during operation to reduce the risk of injury to persons and/or damage to the appliance or its attachments.
9. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or is dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.
10. The use of attachments not recommended or sold by the appliance manufacturer may cause fire, electric shock or injury and is therefore prohibited.
11. Do not use outdoors or when standing in a damp area.
12. Do not let cord hang over edge of table or counter, or touch hot surfaces.
13. Always operate appliance with covers in place.
14. Blades are sharp. Handle carefully due to risk of injury.
15. Use the kitchen machine for processing normal quantities of food for domestic use.

**NOTE:** ALSO BE SURE TO READ THE WARNINGS AND CAUTIONS THAT ARE PROVIDED BEFORE EACH ATTACHMENT'S OPERATING INSTRUCTION.

# SAVE THESE INSTRUCTIONS

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## HOUSEHOLD USE ONLY

## ABOUT YOUR KITCHEN MACHINE

Congratulations on having selected one of the Bosch Compact Series Kitchen Machines. A series of kitchen machines that we and—thankfully—cooking professionals the world over, feel are the best compact household-type kitchen machines available.

As you read through these instructions, please pay particular attention to the IMPORTANT SAFEGUARDS. Specific safeguards for the attachments, as well as warnings and cautions, are provided in each section describing the operation of that particular attachment.

**Bosch Compact Series Kitchen Machine**
The Bosch Compact Series Kitchen Machine is available in 4 models:

- **The MUM 4405 UC**
  comprised of the 400-watt power unit with integral cord storage, four-quart capacity mixing bowl, with anti-splash cover (MUZ4KR3), beating, stirring whisks and dough hook and high speed drive cover.

- **The MUM 4420 UC**
  comprised of the 400-watt power unit with integral cord storage, four-quart capacity mixing bowl with anti-splash cover (MUZ4KR3), beating, stirring whisks and dough hook, blender (MUZ4MX2), continuous shredder (MUZ4DS2) with shedding, slicing and grating discs, high-speed drive cover and accessory holder.

- **The MUM 4620 UC**
  comprised of the 450-watt power unit with integral, internal, cord storage, four-quart capacity mixing bowl, with anti-splash cover (MUZ4KR3), beating, stirring whisks and dough hook, blender (MUZ4MX2), high-speed drive cover and accessory holder.

- **The MUM 4635 UC**
  comprised of the 450-watt power unit with integral, internal, cord storage, four-quart capacity mixing bowl with anti-splash cover (MUZ4KR3), beating, stirring whisks and dough hook, blender (MUZ4MX2), continuous shredder (MUZ4DS2) with shedding, slicing and grating discs, high-speed drive cover and accessory holder.

**Unpacking**
Carefully remove the power unit from its packaging and place it on the counter so it is ready to use. As you remove the accessories from the carton, check them against Figure 1 to ensure that all the standard parts are present.

**Electrical Specifications**
Check to make sure that the voltage on which your kitchen machine is to operate is the same as specified on the rating plate. Standard North American models have an electrical power rating of 400- or 450-watt maximum power rating with the accessory attachment that draws the most power (some accessory attachments may draw less power).

**Before Using for the First Time**
Before using any of the attachments for the first time it is recommended they be washed, rinsed well and dried. Of the attachments supplied, with the systems in this manual, all parts, except the blender's blade/base assembly, are dishwasher safe:

> The blender's blade/base assembly should be washed under running water and dried.

**Note:** It is recommended that the blender's blade/base assembly never be left to stand in water or soap solution to prevent the bearing lubricant from being washed out.

**MUM 4405 UC**

**MUM 4620 UC**

**MUM 4420 UC**

**MUM 4635 UC**

**Figure 1**

**Getting to Know Your Bosch Kitchen Machine**

The Bosch Compact Series Kitchen Machines are comprised of various attachments, depending on the system purchased (see above). In addition to the attachments listed on the previous pages that are available with the standard systems, Bosch offers many special accessories.

**Special Accessories**

To allow you to get the most service from your Bosch Compact Series Kitchen Machine, Bosch engineers have designed a line of special accessories to expand the usefulness of your machine. In addition to the attachments that come with the various Compact Series Kitchen Machines, there are optional accessories that can be ordered separately. These accessories include a food and meat grinder, grain mills, citrus juicer and ice cream maker, plus additional attachments that can be used with the meat grinder: fancy cookie attachment, fruit pulper and grater attachment. See SPECIAL ACCESSORIES at the back of this booklet, page 23. Or, to view all currently available accessories, visit our Web site at

The MUM 4405 and MUM 4420 have a 400-watt motor while the MUM 4620 and MUM 4635 have a 450-watt motor, the most powerful motor offered with any compact household kitchen machine.

All MUM Compact Series power units have the following features, refer to figure 2:

Electronic speed control

Six-position rotary switch is located at the side of the multifunction arm of the power unit: 4 speeds plus a locking park position "P" and a stop position "O/Off," see figure 2a.

Three accessory drives

Three drives:

- A high-speed drive used for blender and other attachments requiring high-shaft speed
- A mid-speed drive used for continuous shredder attachment and other attachments requiring mid-range shaft speeds
  and
- A high torque drive used for whisks, dough hook and meat grinder attachment and other attachments requiring more torque.

Each of these drives is controlled by the 4-speed electronic control providing 12 distinct shaft speeds optimizing the motor speed for different loads encountered by different attachments.

Ergonomic multifunction arm

Four locking positions place attachments in most ergonomic position for their use.

Park position "P"

Six-position rotary switch, located at side of the multifunction arm of the power unit, has "P" position used to "park" the drive unit. The drives must be placed in the park position prior to changing position of ergonomic multifunction arm. If drives are

not in proper position for rotating the arm turning the rotary switch to the “P” position will cause motor to reposition drives. If motor does not reposition drives when turned to the “P” position, the drives are already in position for arm to be rotated.

Motor drive covers

Two covers are provided to cover high -speed and mid-speed drive when they are not in use, see figure 2c.

Convenient cord storage

The MUM 4405 and MUM 4420 have convenient cord storage located on the back of the power unit, where the cord may be wound around the holder, see 2d.

The MUM 4620 and the MUM 4635 have internal cord storage. To store the cord or reduce the length of the cord with these two units, simply pull on the cord and let the cord be retracted into the base of the machine, see figure 2.

Four rubber feet

Four rubber feet will provide the stability, while also serving to isolate the power unit from the hard surface to minimize noise and vibration.

**Figure 2.**

**Getting Started**
The operation of your Bosch Compact Series Kitchen Machine is summarized below.

Specific instructions for using each of the attachments, provided with the kitchen machine systems covered by this manual, follow the summarized instructions. Please read the specific instructions thoroughly before using that attachment, paying particular attention to the IMPORTANT SAFEGUARDS and WARNINGS provided.

1. **Place power unit on suitable work surface.**
   Before using the machine with any of the attachments, the power unit should be placed on a suitable work surface. The surface should be sturdy, smooth and clean; make sure that there is no flour or oil on the surface. A clean smooth surface will provide the best footing and will limit slipping and/or "walking."

2. **Plug power unit into power supply.**
   Pull the electrical cord or unwind the electrical cord to appropriate length. Make sure power unit is turned to Off "O/Off" and plug it into a convenient nearby receptacle. Turn rotary knob to park "P" position to make sure the drives are in proper position to rotate arm and/or install attachment. If motor does not reposition drives when turned to "P" position, the drives were already in position for arm to be rotated.

**⚠ WARNING**

1. Do not twist or attempt to push in the electrical cord. If the cord becomes jammed, pull out the cord to its full length and then allow it to slowly retract.
2. If the power should be interrupted, the power unit will remain on and will restart when power is restored.

3. **Remove drive cover.**
   Remove drive cover from drive to be used, if necessary, see figure 2c.

4. **Select attachment to be used.**
   Select attachment you wish to use. Reposition the ergonomic multifunction arm, if necessary (see figure 4a & 4b), and place attachment on power unit.

   The Bosch Compact Series Kitchen Machine uses its attachments in 6 modes. The various modes used (the drive and position of the arm) are shown in table 1.

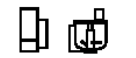
| Mode | Drive & Arm Position | Attachment |
|---|---|---|
| 1 | | |
| 2 | | |
| 3 | |  |
| 4 | | |
| 5 | | |
| 6 | | |

**Table 1.**

See specific instructions for attachment selected. Specific instructions are located on pages listed below:

| Attachment | Pages |
|---|---|
| Mixing bowl w/dough hooks | 10—11 |
| Mixing bowl w/whisks | 11—13 |
| Blender | 13—15 |
| Continuous shredder | 16—18 |

**Table 2.**

5. **Operate unit with rotary switch.**
Once the attachment is in place, the speed of its moving components can be controlled through the use of the rotary switch at the side of the ergonomic multifunction arm. See figure 2a. The rotary switch has six positions:
   a. "P," a park position used to "park" the drive unit prior to changing the positions of the ergonomic multi-function arm.
   b. "O/Off," the off position.
   c. Four speeds labeled 1, 2, 3 and 4. Speed 1 is the lowest speed. The speed increases with each succeeding step up to the highest speed, speed 4.

   All models of the Bosch Compact Series Kitchen Machines incorporate an electronic safety control to protect the motor. If the safety becomes activated, the motor will stop running. Turn the machine to off and allow to cool. See TROUBLESHOOTING at the back of this manual.

**⚠ WARNING**

Operate the appliance with the attachments in their operating positions, as shown in table 1, only. Do not operate at no load.

6. **Turn power unit off.**
When your work with the attachment is completed or the capacity of the batch feed attachment has been reached, turn the power unit to off position, "O/Off," turn the rotary knob to the "P," park position, to place the drives to their parked positions, and then unplug.

7. **Remove the attachment.**
Remove the attachment from the power unit, in some cases it will be necessary to move the arm to allow removal of the attachment. Refer to the instructions for the specific attachment being used.

8. **Continue use.**
If the attachment was of the batch feed type and you wish to continue using the attachment, empty the bowl or jar of the attachment per its specific instructions and reinstall the attachment as before. Repeat the steps 5 through 7 as often as necessary to complete necessary work.

9. **Work completed, remove attachment.**
If the attachment is of the continuous feed type, or is the batch type, and you have completed the work you wished to perform with the attachment, remove the attachment from the power unit. In some cases it will be necessary to move the arm to allow removal of the attachment. Refer to the instructions for the specific attachment being used.

10. **Place contents (batch feed type).**
If the attachment is the batch feed type, disassemble per the specific attachment's instructions and place the contents in a suitable container.

11. **Care and Cleaning.**
Once you have completed working with the Bosch Kitchen Machine, the next step is to disassemble and clean the attachments. If you wish to use another attachment, please return to step 4, above.

Power unit

With the power unit turned off and unplugged, it should be cleaned only with a clean, damp cloth. Then wipe off the motor

drive cover and reinstall on the power unit.Never use coarse or caustic cleaning products to clean the power unit. Never immerse the power unit in water.
The power unit may be left on the counter or stored for future use. In either case, always be sure to replace the drive covers on the drive that was used, if it had been removed. This will prevent dust and/or flour buildup in the drive.

Wind the cord around the cord holder or pull on the cord to have it retract into the machine, and then place in your chosen storage area.

Attachments
The attachment(s) that has been used should be disassembled and washed, per their specific instructions, dried and stored for future use.

**STANDARD ATTACHMENTS**
Following are the specific instructions for the standard attachments provided with the Bosch Compact Series Kitchen Machines covered by this manual.

**Mixing Bowl with Beating Whisk, Stirring Whisk and Dough Hook (MUZ 4 KR3)**

**⚠ WARNING**

1. There is a risk of injury from rotating tools when using the mixing bowl with the beating whisk, stirring whisk or dough hook.
2. Avoid contact with moving parts. Keep hands, hair and clothing, as well as spatulas, bowl scrapers and other utensils away from dough hook and whisks during operation to prevent injury and/or damage to the power unit or accessories.
3. Always work with the bowl lid fitted in place.
4. Do not change tools until the power unit has come to a complete stop; when switched Off, the power unit will continue to turn for a brief period.

All models of the Bosch Compact Series Kitchen Machines are provided with a four-quart mixing bowl with beating and stirring whisks and a dough hook. Additional mixing bowls are available as accessory items under the part numbers: **MUZ 4 KR3,** refer to SPECIAL ACCESSORIES section at the back of this manual. The mixing bowl with beating whisk, stirring whisk and dough hook consists of the following components, see figure 3:

**How to Use Dough Hook**
The dough hook and mixing bowl are intended to be used to knead yeast doughs and to mix heavy cookie and pastry doughs, and also when adding nuts, chocolate chips, dried fruit, hard butter or shortening, hardened brown sugar, etc. to batters.

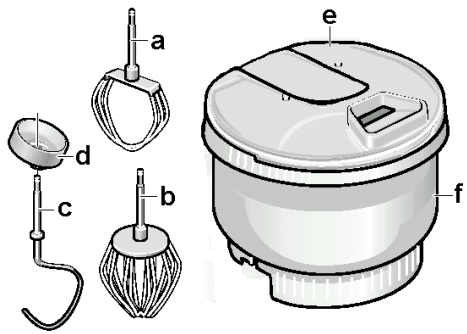



**Figure 3.**

**3a.** Stirring whisk
**3b.** Beating whisk
**3c.** Dough hook
**3d.** Dough deflector
**3e.** Anti-splash cover
**3f.** Mixing bowl

Use of mixing bowl with dough hook

Before beginning to attach this or any other attachment, make sure that the power unit is on a smooth, clean, suitable work surface and switched to off position "O/Off."

1. Before using the mixing bowl and dough hook for the first time, it is recommended that the bowl, anti-splash cover and dough hook be washed. All components of the mixing bowl and the dough hook are dishwasher safe. Or they may be washed in warm soapy water. After washing, rinse well and dry before using.
2. The dough hook is used in mode 1, see table 1. To place the mixing bowl and insert the dough hook the arm must be moved as shown in figure 4:

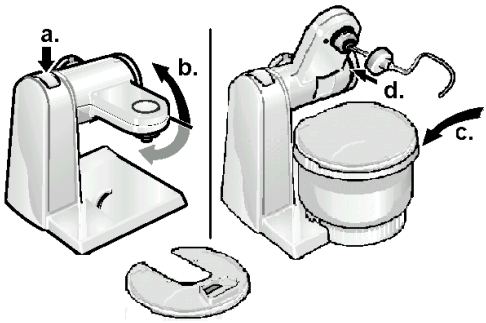



**Figure 4.**

**4a.** Depress release button
**4b.** Lift arm up
**4c.** Place bowl
**4d.** Insert dough hook w/deflector

3. Once the dough hook is in place, check to make sure it is fully inserted and then rotate the arm to the down position by pressing the release button and lowering the arm.

**Note:** If the drives had not been parked after last use it may be necessary to plug in the power cord and turn the rotary knob to the park position "P" to position the drive to allow the dough hook to be lowered into the bowl.

Place the anti-splash cover on the bowl. The cover has an integral filling funnel. The cover may be removed to add ingredients, but the cover should be in place whenever the power unit is in operation. The anti-splash cover serves to prevent the escape of flour dust at the beginning of the stirring and kneading process, and also serves to prevent accidental contact with the moving dough hook.

**Placing into Operation w/Dough Hook**

Make sure that the power unit is on a smooth, clean, suitable work surface and switched to off position, "O/Off." Pull the electrical cord or unwind the electrical cord to the necessary length and plug into a convenient outlet. The mixing bowl with dough hook is now ready for operation. Sample recipes may be found in the recipe section, at the back of this manual.

**How to Use Stirring and Beating Whisks**

All Bosch Compact Series Kitchen Machines come with stirring and beating whisks, in addition to the dough hook, see figure 3.

The beating whisk is intended to be used for very light substances, such as cream, egg whites, sauces, batters and light pastry doughs that are thin enough to pour.

The stirring whisk is intended to be used for stirring items, such as cake mixes and light cookie doughs. Always be sure to use the dough hook for heavy cookie doughs; for example, oatmeal-chocolate chip cookie dough.

Use of mixing bowl with beating whisk or stirring whisk

Before beginning to attach this or any other attachment, make sure that the power unit is on a smooth, clean, suitable surface and switched to off position, "O/Off."

1. Before using the mixing bowl and beating whisk or stirring whisk for the first time, it is recommended that the bowl, anti-splash cover and whisk be washed. All components are dishwasher safe. Or they may be washed in warm soapy water. After washing, rinse well and dry before using.
2. Both the stirring whisk, or beating whisk is used in mode 1, see table 1 and figure 4. Follow the same step as shown in figure 4, but for 4d insert the whisk you wish to use rather than the dough hook and its deflector.

3. Once the whisk is in place, check to make sure it is fully inserted and then rotate the arm to the down position by pressing the release button and lowering the arm.

**Note:** If the drives had not been parked after last use, it may be necessary to plug in the power cord and turn the rotary knob to the park position "P" to position the drive to allow the whisk to be lowered into the bowl.

Place the anti-splash cover on the bowl. The cover has an integral filling funnel. The cover may be removed to add ingredients, but the cover should be in place whenever the power unit is in operation.The anti-splash cover serves to prevent the escape of flour dust at the beginning of the stirring process and also serves to prevent accidental contact with the moving whisk.

**Placing into Operation w/Beating Whisk or Stirring Whisk**

Make sure that the power unit is on a smooth, clean, suitable work surface and switched to the Off position, "O/Off." Pull the electrical cord or unwind the electrical cord to the necessary length and plug into the wall outlet. The bowl with whisk is now ready for operation. Sample recipes may be found in the recipe section, at the back of this manual.

Mixing bowl tips:

1. When using the mixing bowl to knead or mix a recipe designed to be prepared by hand, you will find that with the Bosch Kitchen Machine you can usually place all the ingredients in the mixing bowl at once. When doing this, always place the liquids in first. This will assure more thorough mixing.

2. When adding ingredients to a mixture:
   a. Turn the rotary switch to a lower speed
   b. Add the ingredients through the funnel

**Removing Contents**

Before beginning to remove the contents from the mixing bowl, make sure that the power unit has been turned to the park position "P," to position the drive, and then to the off position, "O/Off." Remove the anti-splash cover. Once the cover has been removed, the release button may be depressed and the ergonomic arm, lifted upward, see figures 4a and 4b. The dough hook or the whisk may be removed by pulling outward with a straight, steady motion.

The mixing bowl can be removed from the power unit by lifting.

The contents may now be used as desired.